



# Retail Food Program Standards

Each standard (1-9) represents a key component of a complete retail food licensing and inspection program.



## Standard 1: Regulatory Foundation



Montana adopted the 2013 FDA Food Code to meet Standard 1



## Standard 2: Trained Regulatory Staff



1093 CEUs provided in 2016 to 69 individuals



2 state standards



jurisdictions standardized by federal and state standards. Each of these jurisdictions has demonstrated that their lead inspector meets the national standard for being trained and is qualified to train other local staff to conduct retail food inspections.



## Standard 3: Inspection program based on HACCP Principles

Hazard analysis and critical control points (HACCP) identifies the hazards and critical control points in food production to pinpoint how to best protect public health.



## Standard 4: Uniform Inspection Program

An on-going program that ensures that the highly trained staff interprets and applies the laws uniformly.



## Standard 5: Foodborne Illness Preparedness and Response

Detection, collection, and response procedures for food related emergencies.



## Standard 6: Compliance and Enforcement

Timely corrective action and follow-up activities for out of control food safety risk factors.



## Standard 7: Industry and Community Relations

Information is exchanged among the regulators, industry and consumer representatives is fostered.



## Standard 8: Program Support and Resources

Funding, staffing, and equipment are provided to achieve standards 1 - 7



## Standard 9: Program Assessment

A study is conducted to analyze risk factors, and targeted interventions are implemented to improve health and safety.

# Actively Enrolled Counties

making progress in the standards



Counties actively enrolled with the FDA



Montana university actively enrolled with the FDA

